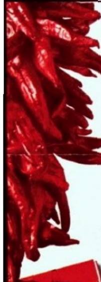

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Fill out this survey and complete the special order form below.

Offer limited to smokers 21 years of age or older. Orders must be received by October 31, 1996.

1. What is your regular brand of cigarettes – that is, the brand you smoke most often?

______________________ (Brand Name)

2. Is your regular brand...? (Check one.) ☐ Regular/King Size ☐ 100's ☐ 120's

3. Is your regular brand...? (Check one.) ☐ Menthol ☐ Non-Menthol

4. Is your regular brand...? (Check one.) ☐ Lowest/1mg Tar ☐ Ultra/Extra Low Tar ☐ Light/Mild ☐ Medium ☐ Full Flavor

5. Do you usually buy it by the...? (Check one.) ☐ Pack ☐ Carton ☐ Both Ways

6. Please list all the brands of cigarettes you smoked at least one pack of in the past two weeks. How many packs did you smoke of each brand? (Use as many lines as you need. Write in exact number of packs for each brand below. Note: 1 carton = 10 packs.)

(Brand Name) (Number of Packs)

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7. What, if any, was your previous brand? ______________________ (Brand Name)

ITEM	QTY	X	MILES
MARLBORO COUNTRY COOKBOOK		100 MILES	
50 BONUS MILES OFF TOTAL ORDER			-50
TOTAL MILES			
SHIPPING & HANDLING		1 BOOK = $4.00 2 BOOKS = $8.00	

UNLIMITED 5 MILES VOID 288882 6

GET THE MILES. Collect Marlboro Unlimited Miles on specially marked Marlboro packs to get your Marlboro Cookbook. Each pack proof is worth 5 Miles.

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Address

City / State / ZIP

Phone / Best Time To Call

Signature X

Today's Date 96

Your Birth Date

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JAF Station
P.O. Box 2585
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SURGEON GENERAL'S WARNING: Smoking Causes Lung Cancer, Heart Disease, Emphysema, And May Complicate Pregnancy.

Marlboro

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16 mg "tar," 1.1 mg nicotine av. per cigarette by FTC method.

Chicken Fried Steak

Servings: 6 to 8

2½ to 3 lbs. round steak
1 5-ounce can evaporated milk
2 Tbsp. green hot sauce
½ tsp. salt
2 cups all-purpose flour, divided
2 tsp. paprika
½ tsp. garlic powder
1 tsp. each, salt and cracked pepper
Vegetable oil

Trim steak and pound, if needed, to ½-inch thick; cut into 6 to 8 pieces.

Combine milk, hot sauce and salt in a bowl. Measure 1 cup of flour into a bowl. Combine remaining flour, paprika, garlic powder, salt and pepper in another bowl.

Dip steak into flour, into milk mixture, and then into seasoned flour. Set aside until all meat is coated.

Heat 1 or 2 inches of oil in a heavy fry pan. Fry meat until both sides are golden brown, about 2 minutes per side.

Drain on paper towels. Serve with cream gravy, mashed potatoes and biscuits.

MAKES 6 TO 8 SERVINGS.

Cream Gravy: Pour off all but 6 Tbsp. of fat from fry pan; add 6 Tbsp. flour into pan (use any leftover seasoned flour) and blend well. Gradually stir in 2½ cups milk. Cook and stir over medium heat until thickened. Season with salt and pepper. Cover steaks with gravy when served.

MAKES 2 CUPS.

Chili Pit Chili

Servings: 8 to 10

4 slices smoked bacon
2 lbs. lean pork, cut into cubes
1½ cups chopped onion
2 large cloves garlic, minced
1 Tbsp. chili powder
1 tsp. dried oregano
½ tsp. ground cumin
1 quart chicken broth
2 14½-ounce cans hominy, drained
6 Ancho chilies
2 10-ounce cans corn kernels, drained

In a large kettle, over medium heat, fry bacon until crisp; remove bacon. Pour off all but 2 or 3 Tbsp. bacon fat; add pork. Cook and stir until brown. Add onion and garlic; cook and stir until onion is tender.

Crumble bacon and add with chili powder, oregano, cumin, chicken broth and drained hominy; bring to a boil.

Wash dried Ancho chili pods, remove stems and seeds; cut up with kitchen shears and add to pork mixture.

Simmer 2 or 3 hours until flavors blend and mellow, adding chicken broth or water if needed. Add corn and heat. Serve with flour tortillas.

MAKES 8 TO 10 SERVINGS.

Trail Mix

Servings: 5½ quarts

2 lbs. peanuts (dry roasted, etc.)
1 8½-ounce package pretzel chips
1 7-ounce package small twisted pretzels
1 5½-ounce pkg. thin pretzel sticks
1 5.6 ounce pkg. corn nuts
1 cup vegetable oil
1 cup melted butter
2 Tbsp. chili powder
2 Tbsp. Worcestershire sauce
5 drops green hot sauce
1 Tbsp. garlic salt
1 Tbsp. seasoned salt
1 tsp. ground cumin

Mix nuts and pretzels in a large roasting pan.

Mix oil and melted butter, chili powder, Worcestershire, hot sauce, garlic salt, seasoned salt and cumin; pour over pretzels, mixing well.

Bake in a 250° oven for 2 hours, stirring often.

MAKES 5½ QUARTS.

Note: For variety, add chocolate covered raisins.

Buffalo Burgers

Servings: 6 burgers

½ cup butter, softened
3 green onions, finely chopped
2 Tbsp. chopped cilantro and/or parsley
1 small hot red pepper, minced
2 lbs. lean ground beef or buffalo

Combine butter, chopped cilantro, parsley, onion and red pepper. On waxed paper or plastic wrap, shape into a cylinder, 1-inch diameter and 8-inch round. Wrap and freeze.

Shape meat into 6 large balls. Cut six ½-inch lengths of the frozen butter. Freeze remaining butter for another day.

Make a depression into the center of the meat; place a frozen butter patty into each meatball and seal inside the meat.

Shape into patties, about 1-inch thick, being careful not to expose the butter. Broil or grill, 4-inches from the heat. Cook 4 to 5 minutes on each side.

Serve on burger buns with fried peppers and onions.

MAKES 6 BURGERS.

Red Salsa

Servings: 2 cups

2 to 4 Tbsp. finely chopped onion
2 cloves garlic, minced
3 large ripe tomatoes
2 to 4 Serrano peppers, minced
2 to 4 Tbsp. minced cilantro
1 to 2 Tbsp. lemon or lime juice
Salt and pepper

Put chopped onion and garlic into a strainer and pour 2 cups boiling water over them; drain thoroughly; discard water. Cool. Peel tomatoes, remove seeds, chop.

Combine tomatoes with onion, garlic, peppers, cilantro, lemon juice, salt and pepper. Refrigerate to allow flavors to blend.

MAKES ABOUT 2 CUPS.

Wild Blueberry Pancakes

Servings: 4

1 cup all-purpose flour
1 Tbsp. sugar
1¼ tsp. baking powder
½ tsp. baking soda
¼ tsp. salt
2 eggs
1 cup sour cream or half-and-half
½ cup milk
½ to 1 cup blueberries
Vegetable oil

Combine flour, sugar, baking powder, baking soda and salt in a mixing bowl. Beat eggs, sour cream and milk together. Add to flour mixture, beating until smooth.

Heat griddle over medium heat. Lightly coat with oil. Pour a scant ¼ cup batter onto griddle; spread batter to make 5 to 6-inch circles. Sprinkle a few blueberries over. When bubbles form and break on top and edges lose their wet and shiny look (about 1 minute), flip pancake. Cook second side until brown and baked through (about 1 minute). Continue until all batter is used. Serve pancakes with warm Blueberry Sauce.

MAKES 4 SERVINGS.

Blueberry Sauce: Purée ½ cup blueberries in a small food processor or blender with 2 Tbsp. fresh lemon juice. Combine puréed blueberries, ½ cup sugar, ½ cup water and ½ cinnamon stick in medium saucepan. Bring to a full boil, reduce heat and simmer 5 to 8 minutes. Add 1 cup blueberries and simmer 2 to 3 minutes, adding more sugar if needed. Discard cinnamon stick. Keep warm, pour over pancakes.

One Pan Cake

Servings: 6 to 8

2¼ cups all-purpose flour
1½ cups sugar
½ cup cocoa
2 tsp. baking soda
½ tsp. salt
½ cup vegetable oil
2 Tbsp. cider vinegar
1 Tbsp. vanilla
2 cups cold coffee or water
¼ cup sugar
½ tsp. cinnamon

Stir together flour, 1½ cups sugar, cocoa, soda and salt in an ungreased 12x8-inch baking pan.

Make 3 wells in the mixture; pour oil in one, vinegar in one and vanilla in one.

Pour in coffee and stir all with a fork until well mixed. Spread into an even layer.

Combine ¼ cup sugar and cinnamon; sprinkle half over batter.

Bake in a 350° oven for 35 to 40 minutes. Sprinkle remaining cinnamon sugar over hot cake. Cool 15 or 20 minutes before cutting.

MAKES 6 TO 8 SERVINGS.

Grilled Pepper Steak

Servings: 6

1½ to 2 lbs. skirt steak
½ cup red wine vinegar
½ cup white grape or apple juice
¼ cup finely chopped onion
1 clove garlic, minced
2 Tbsp. rubbed dried sage
1 Tbsp. freshly ground black pepper
1 Tbsp. each, ground coriander and dry mustard
1 tsp. salt
1 cup olive oil
12 small-medium bulb onions and/or peppers
6 long metal or wooden skewers

Trim steak if needed; put into a glass or enamel bowl. Combine remaining ingredients, except whole onions and peppers; pour over steak, turning to coat with marinade. Cover and marinate at least 1 hour.

Remove steak from marinade, cut into 6 portions. Soak wooden skewers in water before using. Thread meat onto long skewers, weaving meat around onions and peppers as you proceed.

Cook over hot coals or broil, 3 to 4 inches from heat, 12 to 15 minutes, turning to cook all sides. Brush meat with marinade as it cooks.

MAKES 6 SERVINGS.

Source: https://www.industrydocuments.ucsf.edu/docs/jyxp0000

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